OMEGA-3 Flaxseed Oil S s flaxseed?

What is flaxseed?

Flaxseed oil is extracted from the seed of a plant"Linum usitatissimum L." or called flax in English. Native to the Mediterranean region, flax is said to be one of the first plants cultured by humans.

The information of flax

In 5000 B.C., it was already being grown in Egypt. The nutritional value of the plant was so well recognized that French citizens were required to eat flax in the ninth century.



Flaxseed

Rich in alpha-linolenic acid, ω 3 fatty acid[•]

"Flaxseed Oil S"contains at least 45% of alphalinolenic acid, one of the so called ω 3 fatty acid

Alpha-linolenic acid

It is well known as an essential fatty acid unproducible in human body, and classified to ω 3 fatty acid like EPA and DHA, and also, in part, converted to EPA and DHA in human body.

Consumer Affairs Agency

Foods for nutrient function authorized claims omega-3 fatty acid. Administration of 0.6-2.0g alpha-linolenic acid /day helps maintain healthy skin.

Japanese Health, Labour and Welfare Ministry

The 2015 edition of Dietary intake standards for Japanese People recommends that adult takes 1.6-2.4 g of omega-3 fatty acids per day as adequate intake.

Commitment to quality

Production from only the golden flaxseeds

The Golden Flax Seed was developed for human consumption and is preferred for the food market. On the other hand, Brown flaxseeds are also used as a feed source for different livestock and pets.

Production area and management

Use only specified materials and non-GMO of Canada and New Zealand.

Cold press method

Flaxseed oil is extracted with a cold press method without using any solvents.

Specifications				HTCH Stag - The S
Product name	Flaxseed Oil S	Flaxseed Oil S Premium Rich	Acid value	≦1.0
Packing	3.6kg 、16.5 kg	3.6kg 、16.5 kg	Peroxide value	≦5.0meq / kg
Country of origin	Canada or New Zealand	Canada	Package Presentation	tin can
alpha-linolenic acid content	45% or more	60% or more	Best before	18 months

*Flaxseed Oil S is not suitable for long-time cooking or fried cooking at high temperature. It may cause strong odors as fish oil.

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Flax Lignan

Flax Lignan is an extract powder with highly concentrated lignan by 40% as SDG and specially processed from flaxseeds. Recommended to use as functional ingredient for food supplements as well as for general foods.

Features -

Min. 40 % lignan as Secoiolariciresinol Diglucoside (SDG) is guaranteed.

Specifications

Product name	Flax Lignan	
Packing	1kg	
Characteristics	Yellowish Brown powder	
Lignan content	Not less than 40% as SDG (as per the HPLC method)	
Loss on Dry	≦8%	
Total Plate Count	≦1,000/g	
E. Coli	Negative	
Heavy metals (as Pb)	≦20ppm	
Arsenic (as As ₂ O ₃)	≦2ppm	
Raw Materials —		

Raw Materials

Extract of Flaxseed Ocyclodextrin

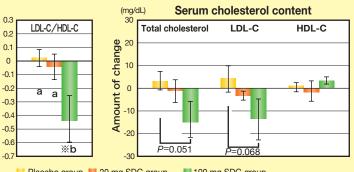
Applications •

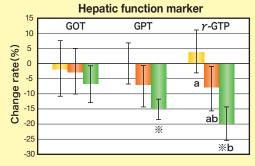
Amount of change

- Tablets, soft capsules, granules and other forms of health supplement foods.
- Refreshing beverages, jelly and other luxury food items. Cereals and Snacks alike

Research and Evidences

SDG exhibited decreases in the levels of blood cholesterol and liver disease risk factors. We determined the effects of daily intake of flaxseed lignan (SDG; 20mg, 100mg) capsule during 12 weeks on hypercholesterolemia and liver disease risk factors in moderately hypercholesterolemic men.





Flaxseed

OCH₃

Flaxseed

OH

H₃CC

Structure of SDG flowers

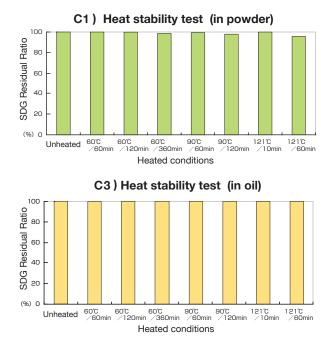
OGIc

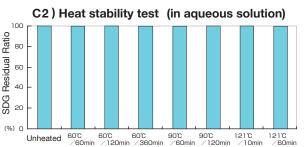
Placebo group 20 mg SDG group 100 mg SDG group n = 8, mean ± S.E., Between the opposite signs (a, b) were significant difference (P < 0.05) S.Fukumitsu *et al..Nutr.Res..*2010

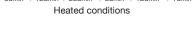
Heat and pH Stability

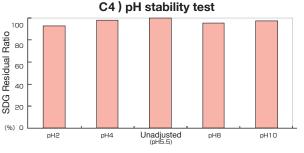
Flax Lignan is well stable against heat and pH, shown as per the below charts C1) to C4) and this stability data substantiate very a high process performance either in powder or in liquid or in oily formulation.

Moreover, it has an excellent water solubility enabling a wide range of applications in beverages and not only as an ingredient for health supplement foods such as tablets, soft gel tablets and other solid forms.





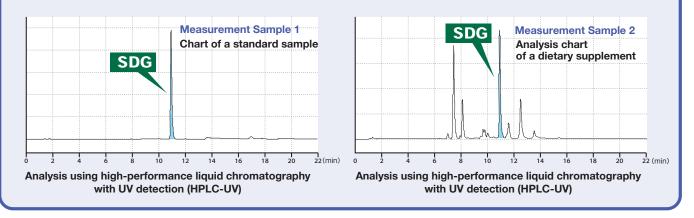




Measurement of SDG content is available

SDG content measurement is available both in raw materials and in the final processed products.

High quality lignan product "Flax Lingan" is now offered with a standardized process technology, quality control and what's more SDG assay service in the processed foods available by contract. For further questions, please feel free to contact us.



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